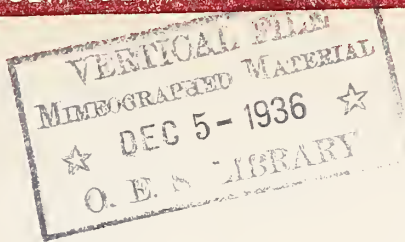


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CHEESE FOR WINTER EVENINGS

"When mother was a girl", a successful winter-evening gathering, either at home or following an outdoor event, was generally concluded by a chafing dish supper of Welsh rabbit or creamed oysters, the rabbit leading in favor.

The 1936 girl is likely to take the "crowd" right into the kitchen and let them help her cook supper on the stove. Sometimes instead of making a rabbit of cheddar cheese, eggs, and milk, she shaves some of the cheese on buttered toast or crackers, seasons it with salt and cayenne pepper, melts it in the oven and serves it the minute the cheese has softened.

Or she may make "cheese dreams", which are fried cheddar cheese sandwiches. The bread is buttered on the outside to help brown it in the skillet or on the griddle. By the time the cheese is melted the sandwich is hot through, delicately browned and ready to eat. Another kind of toasted cheese dish is made by spreading a thick cheese sauce on a slice of bread which has been toasted on the under side, then broiling the piece cheese-side-up until it is nicely browned.

Macaroni with cheese sauce is a good dish for a late supper. If the baking dish is filled with the macaroni and the sauce earlier in the day, it need only be cooked long enough to reheat the macaroni thoroughly

and brown the crumbs on top. Cold slaw would go well with it. When there is someone on hand who can start it at the right time, a cheese souffle is a good supper choice.

But it is not necessary to cook anything at all in order to serve cheese as refreshment. One can arrange a large china or wooden platter with a center of plain or cream cheese cut in convenient sized blocks and surround it with crisp unsweetened crackers. A bowl of cottage cheese in the center would also be appropriate, or two or three kinds of cheese spreads in small glasses or boxes. Cider or grape juice with the cheese and crackers would complete the "supper snack."

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